COOKING DEVICE WITH A WARMING COMPARTMENT

BACKGROUND OF THE INVENTION

1. Field of the invention

This invention relates to a cooking device, more particularly to a cooking device with a warming compartment that is adapted to receive food which is to be kept warm therein.

2. Description of the related art

Conventional cooking devices, such as portable grill-type cooking devices, normally include a base plate and a cooking plate mounted on the base plate. The conventional cooking devices are disadvantageous in that heat cannot be retained in the food after they are cooked and are removed from the cooking plate, which results in an adverse effect on the taste of the cooked food.

SUMMARY OF THE INVENTION

Therefore, the object of the present invention is to provide a cooking device with a warming compartment that is capable of overcoming the aforesaid drawback of the prior art.

According to the present invention, there is provided a cooking device that includes: a base plate; a cooking plate mounted on and cooperating with the base plate to define a receiving space therebetween and formed with at least a drain hole in fluid communication with the receiving space; and a

partition unit mounted on the base plate within the receiving space and dividing the receiving space into a warming compartment that is adapted to receive food therein so as to warm the food during cooking, and an oil compartment that is isolated from the warming compartment and that is adapted to receive oil, which is formed on the cooking plate as a result of cooking and which is drained through the drain hole in the cooking plate.

BRIEF DESCRIPTION OF THE DRAWINGS

In drawings which illustrate embodiments of the invention,

Fig. 1 is an exploded perspective view of the first preferred embodiment of a cooking device according to the present invention;

Fig. 2 is a top view of the first embodiment;

Fig. 3 is a sectional view taken along lines Ⅲ -Ⅲ in Fig. 2;

Fig. 4 is a sectional view taken along lines Ⅳ -Ⅵ in Fig. 2;

Fig. 5 is a fragmentary sectional view to illustrate how a food tray is removed from a warming compartment in the cooking device of the first embodiment;

Fig. 6 is an exploded perspective view of the second preferred embodiment of the cooking device according to the present invention;

Fig. 7 is a sectional view to illustrate how a food tray is mounted on a base plate of the cooking device of the second embodiment; and

Fig. 8 is a sectional view to illustrate how an oil-receiving tray is mounted on the base plate of the cooking device of the second embodiment.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

For the sake of brevity, like elements are denoted by the same reference numerals throughout the disclosure.

Figs. 1 to 5 illustrate the first preferred embodiment of a cooking device according to the present invention. The cooking device includes: a base plate 1; a cooking plate 2 mounted on and cooperating with the base plate 1 to define a receiving space 20 (see Fig. 3) therebetween and formed with at least a drain hole 213 in fluid communication with the receiving space 20; and a partition unit 100 (see Fig. 3) mounted on the base plate 1 within the receiving space 20 and dividing a portion of the receiving space 20 into a warming compartment 313 that is adapted to receive food therein so as to warm the food during cooking, and an oil compartment 411 that is isolated from the warming compartment 313 and that is adapted to receive oil, which is formed on the cooking plate 2 as a result of cooking and which is drained through the drain hole

213 in the cooking plate 2.

In this embodiment, the partition unit 100 is drawable from the receiving space 20, and includes at least a food tray 3 and an oil-receiving tray 4, each of which has a base wall 311 (410) and a peripheral wall 312 (412) extending transversely from the base wall 311 (410) to confine a respective one of the warming compartment 313 and the oil compartment 411.

The base plate 1 is formed with at least a first retaining recess 123 that receives fittingly the base wall 311 of the food tray 3, and a second retaining recess 124. The base wall 410 of the oil-receiving tray 4 has a central portion 4101 that protrudes outwardly and transversely therefrom and that is received fittingly in the second retaining recess 124 in the base plate 1.

Each of the food tray 3 and the oil-receiving tray 4 is formed with a handle 32 (42) that extends outwardly of the receiving space 20 therefrom.

The cooking plate 2 defines a cooking surface 211. The base plate 1 and the cooking plate 2 are supported by a stand 5 that includes a plurality of posts 11, each of which is connected to and extends from the base plate 1 in a transverse direction relative to the cooking surface 211, and each of which has a top end face formed with a retaining groove 113. The cooking plate 2 has two opposite ends 210 and two

opposite lugs 23 extending oppositely and respectively from the ends 210. Each of the lugs 23 is formed with a plurality of retaining protrusions 232 that protrude therefrom in the transverse direction and that extend into and that engage the retaining grooves 113 in the respective ones of the posts 11 so as to be supported by the stand 5.

The base plate 1 has two opposite end walls 125 that extend in a transverse direction relative to the cooking surface 211. The stand 5 further includes two opposite U-shaped connecting bars 112, each of which interconnects an adjacent pair of the posts 11 and each of which defines an elongated retaining trough 117. The end walls 125 of the base plate 1 extend into and engage respectively the retaining troughs 117 in the connecting bars 112 so as to be supported by the stand 5.

The receiving space 20 defines a space height (H_S) (see Fig. 5) extending from a top end face of the base plate 1 to a bottom end face of the cooking plate 2. The peripheral wall 312 (412) of each of the food tray 3 and the oil-receiving tray 4 has a top end. The base wall 311 (410) of each of the food tray 3 and the oil-receiving tray 4 has a bottom end. Each of the food tray 3 and the oil-receiving tray 4 defines a tray height (H_T) extending from the bottom end of the base wall 311 (410) to the top end of the peripheral

wall 312 (412). The space height (H_S) is larger than the tray height (H_T) so as to permit removal of the food tray 3 and the oil-receiving tray 4 from the base plate 1 (see Fig. 5).

The handle 32 of the food tray 3 is formed with a stopper 321 that extends in the transverse direction, that is disposed outwardly of the receiving space 20, and that has a height (H_R) (see Figs. 4 and 5) that is larger than the space height (H_S) of the receiving space 20 so as to prevent the handle 32 from extending fully and undesirably into the receiving space 20.

The cooking plate 2 has a heating member 22 embedded therein. An electrical connector 24 is mounted on one of the lugs 23, and is electrically connected to the heating member 22. The cooking surface 211 of the cooking plate 2 is formed with a plurality of ribs 214 that project from the cooking surface 211 in the transverse direction.

Figs. 6 to 8 illustrate the second preferred embodiment of the cooking device according to the present invention. The cooking device of this embodiment is similar to the previous embodiment, except that the base plate 1 has two opposite sides, each of which is formed with a shoulder 127, that the base wall 311 of the food tray 3 having two opposite sides, each of which is formed with a step 315 that is seated on the shoulder 127 of a respective one of

the sides of the base plate 1, and that the base plate 1 is formed with a stage 128 which extends between the sides of the base plate 1, which projects therefrom into the receiving space 20 in the transverse direction and which cooperates with the base plate 1 to define a mounting recess 121 therebetween for receiving fittingly the base wall 311 of the food tray 3. The base wall 410 of the oil-receiving tray 4 has a bottom end which is formed with a tray retaining recess 4102 for receiving fittingly a top end of the stage 128 of the base plate 1.

With the inclusion of the partition unit in the cooking device of the present invention, the aforesaid drawback of the prior art can be eliminated.

With the invention thus explained, it is apparent that various modifications and variations can be made without departing from the spirit of the present invention.